



This is how the hot chocolate rolls at my house.



standuponit
 **standuponit**

<https://standuponit.livejournal.com/2010-02-19> 13:23:00

LOCATION: yes, that is a cereal bowl

MOOD: 😊 cheerful

MUSIC: Professor Trance And The Energizers - Breath Connect Us All

In keeping with Mom's new policy of "Your comp time: use it or I will glare at you!" I give you my Friday afternoon work-from-home beverage of choice:



(<https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/4370288863/>)

There are two shots of bourbon and a shot of Godiva liqueur in there, and the reason the whipped cream didn't set properly is because I used too much Galliano.

Hey, it's after noon. And there's a *lot* of hot chocolate to dilute it.

And booze has calories!



This looks like a good idea.

...

This.

...

Little guy's not bad.

Gotta teach RHex to smear.

48 comments



 inaurolillium

February 19 2010, 18:23:52 UTC

COLLAPSE

Mmmmmm...

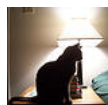


 standuponit

February 19 2010, 18:26:48 UTC

COLLAPSE

Come on over. I have more chocolate. (Guittard bitter chocolate, and the only sweetener in this is the booze. Really, it's full of antioxidants and calcium!)

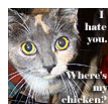



 txanne

February 19 2010, 18:32:50 UTC

COLLAPSE

What proportions are you using? I use Luker because it's what I can find here (it's a staple, like flour, so I don't really wanna mail-order it). Two blocks per 2c skim milk. Oh, and a wire whisk makes a decent substitute if you don't have a molinillo.



 standuponit

February 19 2010, 18:50:32 UTC

COLLAPSE

You and that blue water. That stuff will kill you, you know.

2 ounces bitter chocolate to two ounces of cream. Melt, whisk into a ganache, dilute with milk until it's as intense as you like, heat through. Flavor with whatever--cinnamon and cayenne and vanilla are nice! Sweetend with sugar, honey, or liquor. Whipped cream on top. If you're not putting liquor in, you can use bittersweet chocolate.

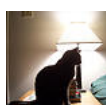


 kayjayoh

February 19 2010, 20:53:12 UTC

COLLAPSE

I'm right there with you on the blue water thing. Gah.



 txanne


February 19 2010, 22:56:14 UTC

COLLAPSE

I'm not a 25yo athlete! I hate my new metabolism too! But I drink at least a quart of hot chocolate daily, and there's no way I can buy new clothes every six months. (Also I don't drink the blue water plain.)

I use bitter chocolate and no sweetener. If I'm having it for dessert, I put in a shot of liqueur-- usually amaretto, but it's also yummy with Chambord or Triple Sec. Those are sweet enough.




 [inaurolillium](#)

[February 19 2010, 18:33:35 UTC](#) [COLLAPSE](#)

I wish I could, my friend. I'm just on my way to bed, though. Maybe some other time. :)



 [standuponit](#)

[February 19 2010, 18:57:52 UTC](#) [COLLAPSE](#)

...nah, too easy.

And you'd have me under the couch in three rounds, anyway.



 [inaurolillium](#)

[February 20 2010, 03:48:08 UTC](#) [COLLAPSE](#)

Aww, too bad. Would have been such fun. For *me*, at least. ;)



 [inaurolillium](#)

[February 19 2010, 18:34:12 UTC](#) [COLLAPSE](#)

Oh, but hey, I have a juicer! Just got here!



 [standuponit](#)

[February 19 2010, 18:58:16 UTC](#) [COLLAPSE](#)

Ooo, juice something for me!

 [lillian13](#)

[February 19 2010, 18:26:09 UTC](#) [COLLAPSE](#)

Now that's what I call a suitable amount of hot chocolate. Enjoy!



 [standuponit](#)


[February 19 2010, 18:27:51 UTC](#) [COLLAPSE](#)

Your icon honors me!

 [renshai](#)

[February 19 2010, 18:30:48 UTC](#) [COLLAPSE](#)

Sooooo jealous. I'm facing a three-hour surveying lab in the driving snow this afternoon - maybe I should make a thermos of hot chocolate to bring with (although mine will unfortunately have to be booze-free).

 [nebula99](#)

[February 19 2010, 18:33:17 UTC](#) [COLLAPSE](#)


That looks like a lovely way to spend an afternoon.

 [supertailz](#)

[February 19 2010, 18:37:05 UTC](#) [COLLAPSE](#)

1. You have inspired me.
2. Do you use only milk or do you use milk n water?



 [standuponit](#)

[February 19 2010, 18:51:13 UTC](#) [COLLAPSE](#)

Milk and cream. Cream to make a ganache so the chocolate dilutes properly once you add the milk.

 [jadegirl](#)

[February 19 2010, 18:43:34 UTC](#) [COLLAPSE](#)

That is a *gorgeous* bowl. I'd never thought of bourbon in hot chocolate, I only have a spicy chocolate here, but I'll have to give it a shot (or two!).



 [standuponit](#)

[February 19 2010, 18:51:40 UTC](#) [COLLAPSE](#)

It's even better in spicy chocolate!



 [trollcatz](#)

[February 19 2010, 18:46:47 UTC](#) [COLLAPSE](#)

Dayum. I should know by now. When you take comp time, I need to take comp time.



 [standuponit](#)

[February 19 2010, 18:51:58 UTC](#) [COLLAPSE](#)

People would talk.



 [trollcatz](#)

[February 19 2010, 18:52:53 UTC](#) [COLLAPSE](#)

Let 'em. T knows I'm true.




 [standuponit](#)

[February 19 2010, 18:55:12 UTC](#) [COLLAPSE](#)

Sadly, so do I.

Hey, do you and she want to come over for dinner tomorrow? Beef stroganoff, and I think I finally have the goat cheese brownie recipe licked. (And so the bowl shall be!)



 [trollicatz](#)

[February 19 2010, 18:56:05 UTC](#) [COLLAPSE](#)

Gee, let me check my calendar...

(Yes. Yes I do.)



 [themaskmaker](#)

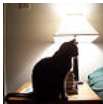
[February 19 2010, 21:49:38 UTC](#) [COLLAPSE](#)

Goat cheese brownies????? Ooooooooooooo..... *dies and is ded*

 [talkswithwind](#)

[February 19 2010, 22:47:04 UTC](#) [COLLAPSE](#)

Oooo! I saw those on the Flay Challenge a week or so ago and thought, 'Dayum, I gotta try and figure that one out.' I haven't yet due to travel complications getting in the way of my surplus-baked-goods disposal methods. If it survives the beta-testing, a recipe would be greatly appreciated.




 [txanne](#)

[February 19 2010, 22:57:46 UTC](#) [COLLAPSE](#)


Goat cheese brownies. See, this is why I save my fat calories for things other than milk!



 [inaurolillium](#)

[February 20 2010, 03:59:51 UTC](#) [COLLAPSE](#)

Ooo! Can I get that recipe? *flutters eyelashes*

 [ladycelia](#)

[February 19 2010, 19:01:04 UTC](#) [COLLAPSE](#)

At Christmas, I experimented with some of the ganache truffles I made, and added absinthe (really good absinthe) to some of them.

I heartily recommend it. I imagine that it would be scrumptious in your hot chocolate, as well. Use a very light hand--it doesn't take much.

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[February 19 2010, 19:25:10 UTC](#) [COLLAPSE](#)

I bet it would. Although I dunno about raspberry and bourbon.



 [b1b10v0re](#)

[February 19 2010, 19:11:15 UTC](#) [COLLAPSE](#)

Mmmmm...that looks and sounds delicious :)



[!\[\]\(5eb1325dfdc3f1cad8426726c0db51cd_img.jpg\) beccastareyes](#)

[February 19 2010, 19:32:12 UTC](#) [COLLAPSE](#)

Damn, that's nice, though I don't drink booze. (On the other hand, hot cocoa is always appreciated. I finally switched from 'store brand mix with water in the microwave' to something I get at the local coffee-store* that actually contains only ingredients I recognize, with milk and heated over the stove. I tried the cheap stuff again later, and discovered it was too sweet for me any more, and putting milk in the microwave leads to scalding it.)

* Nice little place that sells a wide variety of loose-leaf teas, so I can indulge in my inner tea snob.



[!\[\]\(10f8862fc183b400327470ea85afe9ae_img.jpg\) themaskmaker](#)

[February 19 2010, 21:50:08 UTC](#) [COLLAPSE](#)

Booze has the *best* calories.



[!\[\]\(35dc653d59570f8f891c312eeece91a2_img.jpg\) edschweppe](#)

[February 19 2010, 23:24:59 UTC](#) [COLLAPSE](#)

*Hey, it's after noon. And there's a lot of hot chocolate to dilute it.
And booze has calories!*

And it's a comp day. Which is, by definition, a day of **not** working.

Not to mention it being Friday.



[!\[\]\(21226b58c700e5231ab98d27101bac58_img.jpg\) zwol](#)

[February 20 2010, 02:24:45 UTC](#) [COLLAPSE](#)

if you ever find yourself in Atlanta, do not miss the hot chocolate at Cafe Intermezzo.



[!\[\]\(6befd466863f06afb75445d91429f055_img.jpg\) sprrwhwk](#)

[February 20 2010, 08:01:41 UTC](#) [COLLAPSE](#)

Hot dark chocolate from LA Burdick's in Harvard Square. The process of making it appears to be approximately 1) melt really good dark chocolate, 2) add just enough heavy cream that it doesn't solidify immediately upon contact with customer's palate, 3) serve. It has seriously psychoactive amounts of theobromine in it, and you only need a little cup. <3



[!\[\]\(608bfbc50031d613907ec08333d4afc7_img.jpg\) sprrwhwk](#)

[February 20 2010, 08:03:52 UTC](#) [COLLAPSE](#)

Ahhhhhh, that looks delicious.

Rum, butterscotch: also good flavoring options for hot chocolate. I've yet to find an alcoholic form of the latter I like better than the little bottles of extract you can get at the grocery store, but one must exist.

looks up Galliano llllinteresting... *adds it to the list of spirits to try*




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[February 20 2010, 13:17:51 UTC](#) [COLLAPSE](#)

There's butterscotch schnapps but it's sticky-sweet and not that great.

The primary flavorings in butterscotch are, well, butter and brown sugar. I suspect there are issues in getting the butter flavor in there.

 [sprrwhwk](#)

[February 20 2010, 22:54:09 UTC](#) [COLLAPSE](#)

There's butterscotch schnapps but it's sticky-sweet and not that great.

Yeah, I refuse to consume any alcoholic beverage which lists "corn syrup" on its list of ingredients, unless there was at least one distillation step between the corn syrup and me. ;-)

The primary flavorings in butterscotch are, well, butter and brown sugar. I suspect there are issues in getting the butter flavor in there.

I was reading an article recently about using [fat-washing](#) to infuse butter into rum to provide butter flavor for a hot buttered rum without the oil slick, so that might do the trick. Though honestly avoiding the fat seems like more of an aesthetic thing -- goodness knows I could use the calories from it.



 [standuponit](#)

[February 21 2010, 04:18:02 UTC](#) [COLLAPSE](#)

I can use the calories too, but the sat fat is gonna kill me. Well, okay, the liver failure is gonna kill me first, so maybe I'd prefer a nice massive coronary.

Fat washing is on my list of things to try someday. It seems so neat, and not too hard.

This looks like a
good idea.

...

This.

...

Little guy's not
bad.

Gotta teach RHex
to smear.